

# Heathlands Rhubarb Jam

We love cooking seasonally at Heathlands and Rhubarb is a great prolific ingredient this time of year.

This very simple recipe for rhubarb jam uses only 3 ingredients!

## You will need

500g Rhubarb  
500g 1:1 Jam Sugar  
Juice of 1 Lemon

## Method

- Sterilise 4 jam jars.
- Wash and chop your rhubarb into 1 inch chunks.
- Weigh your rhubarb and sugar.
- Juice your lemon.
- Put all of your ingredients into a large pan and turn on the heat. Keep stirring the mixture so it doesn't stick.
- Bring to the boil then simmer for 10-12 minutes.
- Put into jars and allow to cool.



There is also an instructional video version of the recipe filmed by Helen T on the included DVD

